

# RICK'S SUPPER CLUB

## A Sustainable Seafood Dinner

*featuring* TateDog Wines

### RECEPCIÓN

Mussel & Fennel Escabeche–crostini, aioli

*Columbus Negroni*

### ENTRADA

Ecuadorian Oyster Ceviche–grapefruit cocktail sauce

*Hudson White Study No3 2015*

### PRIMER PLATO

Roasted Sardines–cilantro salsa verde, potato purée

*TateDog Sauvignon Blanc 2015*

### SEGUNDO PLATO

California Ling Cod–king crab salsa

Saffron Risotto–asparagus, celtuce, favas, peas, calçot onions

*Wanless-Wisner Vineyard Chardonnay 2013*

### PLATO PRINCIPAL

Scallop Cioppino–rosé wine, tomato, peppers, fennel aioli

*TateDog Pinot Noir 2015*

### POSTRE

Dulce de Leche Carrot Cake

*TateDog Late Harvest*